



## INGREDIENTS

Yeast (*Saccharomyces cerevisiae*), Emulsifier: E491 (sorbitan monostearate)

## YEAST CHARACTERISTICS

- |                                      |   |
|--------------------------------------|---|
| <b>Fermentation Characteristics:</b> | <ul style="list-style-type: none"><li>- Short lag phase and medium to fast fermentation kinetic</li><li>- Fermentation temperature range: 17 – 35°C (Optimum 20 – 27°C)</li><li>- High alcohol tolerance</li><li>- Medium nitrogen requirements (0.8 – 0.9 YAN (mg/l)/initial sugar concentration(g/l))</li></ul>   |
| <b>Metabolic Characteristics:</b>    | <ul style="list-style-type: none"><li>- High production of fermentative esters, especially of isoamyl acetate and fatty acid ethyl esters (fruity notes)</li><li>- High production of phenyl-ethanol (floral notes) et medium production of the other higher alcohols</li><li>- High total acidity at the end of the alcoholic fermentation</li><li>- Low production of volatile acidity</li><li>- Low production of sulfites</li></ul> |

## SUGGESTIONS OF USE

**SafSpirit CO-16** is recommended for the fermentation of wine for the production of Brandy, bringing both intensity and aromatic complexity.

This strain is characterized by the production of acetate esters (isoamyl acetate, phenyl ethyl acetate, etc.) and of phenyl-ethanol in wines, producing brandy with intense fruity and floral aromas.

The fermentative abilities of **SafSpirit CO-16** to produce fatty acid ethyl esters makes it an ideal choice for **distillation on lees** where it brings roundness and complexity.

**SafSpirit CO-16** is currently at the third stage of evaluation at the National Office of Producers of Cognac (2017 – 2019).





## HOW TO USE THIS YEAST:

- Gently pour the desired quantity of yeast in **10 times its weight of tap water at 30-35°C** in a wide vessel. Cover all the water surface area by creating a **thin layer of yeast**.
- Let it rest for **20 minutes**.
- Gently stir to complete the yeast rehydration and avoid the formation of clumps.
- Slowly double the volume of the yeast suspension by adding must from the tank while stirring in order to decrease the temperature of the yeast starter and to start the activation of the yeast.
- Let it rest for another **10 minutes**.
- Homogenize and incorporate the yeast starter to the must during a pumping over with aeration.

## DOSAGE

Base wine before distillation: 20 g/hl

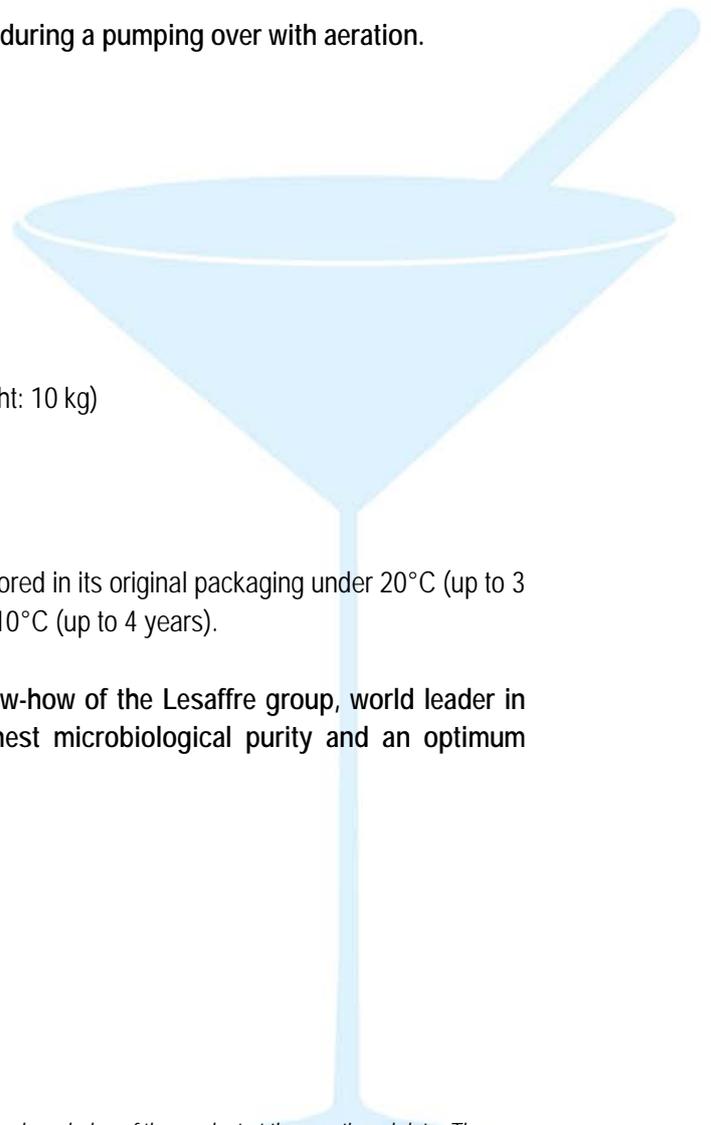
## PACKAGING

Box of 20 vacuum-sealed packets of 500 g (box total net weight: 10 kg)

## GUARANTEE

Our yeasts dry matter rate ensures an optimal quality when stored in its original packaging under 20°C (up to 3 years) and for an extended period of time when stored under 10°C (up to 4 years).

Each Fermentis® yeast production benefits from the know-how of the Lesaffre group, world leader in yeast manufacturing. Our process guarantees the highest microbiological purity and an optimum fermentative activity.



*The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.*

